

INFORMATION LETTER

NATIONAL CANNERS ASSOCIATION

Not for
Publication

For Members
Only

No. 1843

Washington, D. C.

September 9, 1961

U. S. To Reduce Tin Stockpile

Announcement has been made that the government intends to reduce the national stockpile of pig tin by 50,000 long tons.

The General Services Administration announced that the tin will be transferred to other government agencies or will be offered for public sale.

GSA said that the Office of Civil and Defense Mobilization has lowered its estimate of the volume of tin needed in the national stockpile by that amount. The reduction in stockpile requirements was attributed to "lower emergency requirements and technical advances."

Record Participation Expected in School Lunch Program

USDA expects that the number of children to be served lunches in schools this year, under the National School Lunch Program, will set a new record.

The school lunch program is expected to provide lunches for more than 14 million of the expected enrollment of 46 million in the nation's schools. The program is operated cooperatively with state and local agencies.

Last year some 13.5 million children ate a complete lunch daily in school through the school lunch program.

USDA estimates that federal contributions to the program this year will total \$268 million, compared with \$225 million in cash and commodities during the last fiscal year.

The outlay during fiscal 1962 for the school feeding program will include cash grants of \$98.6 million, supplemental purchases of food in plentiful supply worth \$69.4 million, and about \$100 million worth of commodities donated out of stocks acquired in price support and surplus removal operations.

During fiscal 1961 more than \$1 billion worth of foods, equipment and services were required to provide the 2.3 billion lunches consumed in the program. Of the total, about 60 percent is paid by the children, and the remaining cost is about equally divided between state and local sources and the federal government.

Room Reservation Forms for Convention To Be Mailed; N.C.A. Annual Meeting Scheduled for January 22

Room reservation forms for the 1962 Canners Convention will be mailed to members on Monday, September 11. The Convention will be held in Miami Beach, January 21-24, with headquarters in the Americana Hotel.

Accompanying the room reservation form will be an information folder listing rates and other information on the participating hotels. The room reservation forms should be used by all N.C.A. members to request Convention accommodations for their company personnel, and should be returned as soon as possible to N.C.A. headquarters. Fourteen ocean-front hotels and motels have been carefully selected to provide the finest accommodations available for the 1962 Convention. Because of the limited space available in the Americana, Convention room assignments will have to be distributed among all the participating hotels. Thus, members are asked to indicate three choices of hotels on the room reservation form. Fast, frequent and free bus service will operate between the Americana and the other Convention hotels.

In order that future information and communications regarding the Convention can be dispatched in a fast and efficient manner, all companies are requested to indicate on a special postage-paid postcard included with the room reservation form the name of the "Convention contact" in each company.

Following is a schedule of important Convention events.

Sunday, January 21: N.C.A. Board of Directors, C.M.&S.A. Annual Meeting, C.M.&S.A. Exhibit, and Old Guard Banquet.

Monday, January 22: N.C.A. Annual Meeting (10 a.m.), Food Editors Luncheon, a Fashion Show and Tea for the Ladies, C.M.&S.A. Exhibit, and Young Guard Banquet.

Tuesday, January 23: N.C.A. Breakfast Sessions on Research, Raw Products, Marketing and Sales, and Fish-

ery Products, the C.M.&S.A. Exhibit, and Annual C.M.&S.A. Dinner Dance.

Wednesday, January 24: N.C.A. Breakfast Sessions on Research, Raw Products, Marketing and Sales, and the C.M.&S.A. Exhibit.

All afternoons are being reserved for individual member's business and social contacts.

N.C.A. business and committee meetings will be announced at a later time. Some committees may be scheduled to meet as early as Saturday, January 20, with every effort being made to limit the number of pre-Convention days that will be necessary for this purpose.

USDA Prepares To Implement Agricultural Credit Program

USDA is moving to place in effect the new agricultural credit programs provided in the recently-enacted Agricultural Act of 1961. Five regional meetings will be held during the next three weeks to review the new regulations prior to placing the program into effect October 15.

The new legislation authorizes Farmers Home Administration loans for equipment, livestock, feed, seed, fertilizer and similar items in amounts

FDA Extends Time for Use of Flavoring Substances

The FDA has published in the *Federal Register* of September 6 and September 8 orders listing synthetic flavoring substances and adjuncts, and extending the time during which they may be used as direct additives to food. Permitted use of the flavorings was extended for some to Jan. 1, 1963, and for others to June 30, 1963.

up to \$85,000. The previous limit was \$20,000.

Loans to buy and enlarge farms may now be made on any family farm if the total indebtedness on the farm is not more than \$60,000 when the loan is closed. Previously these loans had been limited to farms whose value was no greater than that of the average family farm in the county.

Small loans for farm real estate improvement can now be made without taking a mortgage on the farm.

Following is the schedule of meetings at which the new credit regulations will be reviewed: Sept. 6-8, Pick-Roosevelt Hotel, Pittsburgh; Sept. 11-13, Biltmore Hotel, Atlanta; Sept. 14-16, Adolphus Hotel, Dallas; Sept. 18-20, Curtis Hotel, Minneapolis; and Sept. 21-23, Hotel Temple Square, Salt Lake City.

Census Reports Sales Gains for Voluntary Wholesalers

Voluntary and cooperative group grocery wholesalers reported sales totaling \$5,236 million for the year 1958, an increase of 39.2 percent over the \$3,762 million recorded in the previous Business Census year 1954, according to figures compiled in the 1958 Census of Business.

The number of such voluntary and cooperative groups at the end of 1958 was 673, a decrease of 94 from the number at the end of 1954. Inventories of merchandise on hand for sale at the end of the year 1958 were valued, at cost, at \$302 million compared with \$269 million at the end of 1954.

The Bureau of the Census noted a concentration of these types of business in the East North Central area (Ohio, Indiana, Illinois, Michigan, and Wisconsin) with sales totaling \$1,256 million or 24 percent of the U. S. total; and in the Pacific area (Washington, Oregon, and California) where sales totaled \$937 million or 18 percent of the national total.

Stocks of Pineapple and Pineapple Juice on July 31

(N.C.A. Division of Statistics)

Carry-over month	Supply	Canners' Stocks, July 31		Season Shipments to July 31	
		1900-61	1901-62	1900	1901
		(thousands of actual cases)			
Pineapple.....	June	13,446	17,162	10,444	14,979
Pineapple juice.....	June	10,329	11,234	7,983	10,181
				3,002	2,183
				2,345	1,048

Source: Pineapple Growers Association of Hawaii.

Migratory Farm Labor Bills

Two bills concerning migratory farm labor were passed by the Senate, with amendments, on September 1:

S. 1123 would narrow the child labor exemption for agriculture now contained in the Fair Labor Standards Act.

S. 1132 would establish a National Advisory Council on Migratory Labor.

Both bills were referred on September 5 to the House Committee on Education and Labor.

Three other bills affecting migratory farmworkers were passed by the Senate on August 25 (see INFORMATION LETTER of Sept. 2, page 242). The five proposals are part of an 11-bill "package" introduced this year by Senator Harrison A. Williams, Jr. (N.J.), chairman of the Senate Subcommittee on Migratory Labor. They are the first bills on migratory labor to have been passed by the Senate since the Subcommittee was established almost two years ago.

True Story

Adeline Garner, home service director, Macfadden Publications, Inc., features a recipe using six canned foods in her story, "A stitch in time sews up the menu," in the October issue of *True Story* magazine.

The recipe, Chili Con Carne, is the feature in the Cook Of The Month Interview. Miss Garner said, "The Chili was ready for supper in what felt to be a matter of minutes."

Canned foods included in the recipe are chili sauce, tomato paste, catsup, barbecued beans, red kidney beans, and baked pea beans.

The article is attractively illustrated with a photograph of the Chili Con Carne and three photographs of the interviewee, Mrs. Formica, and her home.

USDA Establishes State Experiment Station Service

USDA has established a Cooperative State Experiment Station Service. According to the USDA announcement:

"Establishment of the new service places the research program of the state experiment stations on a basis equal to other research programs of the Department with the administrator of the service reporting directly to the Assistant Secretary for Federal-States Relations. The action taken was strongly recommended by the Land-Grant Colleges and Universities of which the agricultural experiment stations are an integral part. The new agency will be headed by an administrator and will be subject to the coordination of research activities which are assigned to the Administrator of the Agricultural Research Service. The reorganization will strengthen and improve the total agricultural research program.

"The Department of Agriculture and the Land-Grant Colleges and Universities have had a long and historic relationship in scientific research. The Department regards the colleges as a principle source of trained personnel in numerous technical fields required in agriculture. This action should be an incentive toward meeting agriculture's scientific needs."

Dr. George A. Selke, who has had an extended educational career, with service at several universities, has been designated Acting Administrator of the Cooperative State Experiment Station Service. Dr. H. C. Knoblauch, who has served in the Agricultural Research Service, will be Deputy Administrator. Dr. E. C. Alting of the ARS will be Deputy Administrator for Research Planning and Coordination.

Poultry Used in Processing

(Statistical Reporting Service of USDA)

	Jan.-July cumulative 1960	1961	(thousands of pounds)
Young chickens.....	44,732	114,610	
Mature chickens.....	106,852	132,848	
Turkeys.....	42,724	64,520	
Other poultry.....	116	23,434	
Total, Jan.-July.....	194,424	335,413	

Beginning with October, 1960, data on poultry parts and fat used in canning are no longer available by class of poultry and are included in "other."

Forthcoming Meetings

Sept. 11-13—Symposium on Foods, Oregon State College, Corvallis

Sept. 14-15—National Kraut Packers Association, Fall Meeting, Ivy Inn, Madison, Wis.

Sept. 19-27—World Nutritional Fishery Conference, FAO, Rome

Sept. 20-21—11th Annual Citrus Processing Conference, U. S. Fruit and Vegetable Laboratory, Winter Haven, Fla.

Sept. 22-23—Texas Canners Association, Annual Convention, Gran Ancira Hotel, Monterrey, Mexico

Sept. 23—N.C.A. and Florida Vegetable Canners Association, Sanitation and Processing Conference, Orlando

Sept. 25-26—N.C.A. and Florida Canners Association, Sanitation and Processing Conference, Winter Haven

Oct. 2—N.C.A. and Southwest Canners Association, Sanitation and Processing Conference, Hotel Adolphus, Dallas

Oct. 6—N.C.A. and Texas Canners Association, Sanitation and Processing Conference, Valley Chamber of Commerce Auditorium, Weslaco

Oct. 9-10—National Pickle Packers Association, Annual Meeting, Drake Hotel, Chicago

Oct. 15-18—National Association of Food Chains, 23rd Annual Meeting, Palmer House, Chicago

Oct. 19-21—Florida Canners Association, 30th Annual Convention, Diplomat Hotel, Hollywood by the Sea

Nov. 3-4—Florida Vegetable Canners Association, 3d Annual Convention, Deauville Hotel, Miami Beach

Nov. 13-14—Wisconsin Canners Association, 57th Annual Convention, Schroeder Hotel, Milwaukee

Nov. 13-15—Georgia Canners Association, Annual Convention, King & Prince Hotel, St. Simons Island

Nov. 18-19—Grocery Manufacturers of America, Inc., 68th Annual Meeting, Waldorf-Astoria Hotel, New York, N.Y.

Nov. 15-17—Indiana Canners Association, Annual Convention, French Lick

Nov. 20-21—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids

Nov. 20-21—Pennsylvania Canners Association, 47th Annual Convention, Yorktowne Hotel, York

Nov. 27-28—Ohio Canners and Food Processors Association, 54th Annual Convention, Commodore Perry Hotel, Toledo

Dec. 4-5—Tri-State Packers Association, Annual Convention, Benjamin Franklin Hotel, Philadelphia

Dec. 4-7—New York State Canners and Freezers Association, 76th Annual Convention, The Concord, Kiamasha Lake

Dec. 8-10—National Food Brokers Association, National Food Sales Conference, Chicago

Jan. 7-11—Super Market Institute, Mid-Year Conference, Americana Hotel, Bal Harbour, Fla.

Jan. 8-9—Northwest Canners and Freezers Association, Annual Convention, Olympic Hotel, Seattle

Jan. 10-12—Illinois Canners Association, Cannery School, Urbana

Jan. 11-12—Canners League of California, 29th Annual Fruit and Vegetable Sample Cuttings, Fairmount Hotel, San Francisco

Jan. 19-20—National Preservers Association, Annual Meeting, Gulf Ocean Mile Hotel, Ft. Lauderdale, Fla.

Jan. 21-24—NATIONAL CANNERS ASSOCIATION and Canning Machinery and Supplies Association, 55th Annual Conventions, Americana Hotel, Bal Harbour, Fla.

Feb. 11-13—Canadian Food Processors Association, Annual Convention, Bayshore Inn, Georgia and Cardero Sts., Vancouver, B. C.

Institutions

Canned foods are featured in two articles in the September issue of *Institutions* magazine.

The first, "Profitable Ways To Serve Processed Vegetables," says, "Processed vegetables—frozen and canned—can be relied on to spark menu interest and whet patrons' appetites all year 'round and in any location. The selections available run the gamut from asparagus to zucchini."

"However, all too often, food service operators will merely open a can or defrost a package, heat and serve as is. With only a few extra minutes and a little imagination, these vegetables can be turned into distinctive dishes that will make your operation stand out in the minds of your patrons. Patrons can get 'home cooking' at home. It's that little 'extra something' that makes people dine out."

The article goes on to say that "Offering many advantages for quantity food service, some features of canned vegetables are:

"Labor saving. The preparation has been done by the time the vegetable enters your kitchen."

"Dependable in flavor, size and uniformity of quality."

"High in nutritive values."

"Easy to store. Canned vegetables save refrigerator and storage space."

"Time savers . . . in marketing, handling, preparing."

"Available in wide variety."

"Helpful in portion and cost control."

"Nonseasonal."

Canned foods included in the article are asparagus, baked beans, pork and beans, beets, black-eyed peas, carrots, carrots and peas, corn, green beans, hominy, kidney beans, lima beans, mixed vegetables, okra, onions, peas, sauerkraut, spinach, other greens, succotash, tomatoes, wax beans, pimientos, cream of mushroom soup, french fried onions, tomato sauce, meat and tomato spaghetti sauce, deviled ham, Welsh rarebit, chili sauce, cream of celery soup, beef broth, consomme, ham, white potatoes, peas, orange and grapefruit sections, and cherry pie filling.

The article is attractively illustrated with one color and 12 black and white photographs.

"Fixin's For Young'uns," the second article, uses canned foods in nine of the 11 recipes or recipe suggestions given.

The article begins, "With another fall term beginning, school cafeteria operators can learn a food trick or two from the kids themselves. Hospital Food Service management also recognizes the morale building importance of serving young patients with imagination."

Canned foods included are pear halves, peach halves, apricot halves, pork and beans, catsup, tomato juice, tomato puree, tomato paste, and spinach.

Nine black and white photographs illustrate the article.

Institutions magazine has subscribers in all types of mass feeding and housing operations.

What's New In Home Economic

"Adequate Meals For Two" is the title of a food article in the September issue of *What's New In Home Economics*.

The article stresses planning ahead and a well stocked pantry for good nutrition. Frederica L. Beinert, editorial director editor, says, "As an example of several ways in which well-planned meals could make maximum uses of the foods with which the pantry cupboards were stocked, we suggest the following menus, together with the pantry shelf foods to be used in preparing these meals."

The four menus are titled "Mexican Dinner Just for Two," "Planked Dinner," "Special Occasion for Two," and "First Company." Each is accompanied by a list of pantry shelf foods for the meal.

Canned foods are used 19 times in the menus and pantry shelf foods lists. These foods are vegetable juice cocktail, chicken broth, chili con carne with beans, tortillas, chili peppers, pineapple tidbits, whole kernel corn, green beans, spiced apricots, ripe olives, beef Stroganoff, asparagus spears, peach halves, condensed consomme, ham, white potatoes, peas, orange and grapefruit sections, and cherry pie filling.

This article is attractively illustrated with two food photographs, one of which was supplied by the N.C.A. Consumer Service Division. A credit line is given for this photograph.

What's New in Home Economics is a magazine designed for the home economics profession and has a circulation of over 50,000. This is the 25th anniversary issue.

Foreign Government Buyers

Purchasing agencies of more than 45 foreign countries located in the United States are listed in a new pamphlet issued by the Bureau of International Business Operations, U. S. Department of Commerce. The pamphlet is published as No. 61-42 in Part 2 of the Department's World Trade Information Service. Copies are available from the Government Printing Office, Washington 25, D. C., or from any Commerce Department field office at 10 cents each.

The new list supersedes a similar list published in 1958.

TABLE OF CONTENTS

PAGE	PAGE
Congress	
Migratory farm labor bills.....	244
Convention	
Room reservation forms for Convention to be mailed.....	243
Farm Program	
USDA prepares to implement agricultural credit program...	243
Food Regulation	
FDA extends time for use of flavoring substances.....	243
Marketing	
Census reports sales gains for voluntary wholesalers.....	244
Meetings	
Forthcoming meetings.....	245
Procurement	
Record participation expected in school lunch program.....	243
Foreign government buyers.....	246
Publicity	
<i>True Story</i>	244
<i>Institutions</i>	245
<i>What's New in Home Economics</i> ..	245
Research	
USDA establishes state experiment station service.....	244
Statistics	
Stocks of pineapple and pine-apple juice on July 31.....	244
Poultry used in processing.....	244
Supplies	
U. S. to reduce tin stockpile....	243